

CROSSBARN

2018 SONOMA COUNTY CABERNET FRANC

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, Crossbarn honors the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while using labor-intensive winemaking techniques, Crossbarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

Produced using hand-harvested fruit from carefully selected vineyards within Sonoma County, Crossbarn Cabernet Franc offers a lively and authentic expression of the region.

GROWING SEASON

The 2018 growing season saw long, steady conditions throughout, with minimal heat spikes or weather events. After abundant winter rains, bud break and flowering occurred later than usual but under ideal conditions, and mild summer and fall conditions allowed for the fruit to ripen evenly, producing an abundant crop with beautifully complex aromas and flavors.

WINEMAKING DETAILS	100% CABERNET FRANC	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 26 DAY MACERATION
NATIVE FERMENTATION	100% FRENCH OAK, 20% NEW OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

Harvested exclusively from the rocky, volcanic soils of the Moon Mountain appellation outside of the town of Sonoma, this full-bodied wine expresses excellent varietal typicity. Enticing notes of ripe black plum, blueberry, and white pepper mingle with earthy notes of wet fall leaves and cut greens. Juicy blue and black fruits on the palate are balanced by a hint of wet slate and well-integrated tannins, with a bright acidity that elevates the notes of cacao in the finish.

